MWD 208 MWD 308

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso

Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso

Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש

Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

www.whirlpool.com

SENSING THE DIFFERENCE

INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home.

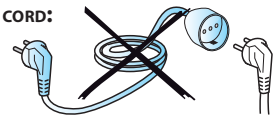
Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.

Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 30 cm above the oven. The appliance must be placed against a wall, ensure that the space underneath, above and both sides of the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

Do not use extension cord:



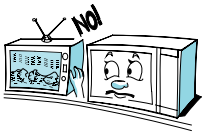
If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

WARNING: Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

AFTER CONNECTING

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

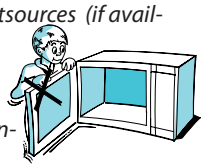
Do not over-cook food. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.
Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

Only allow children *to use the appliance without adult supervision after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use. Children should be supervised when using other heatsources (if available) separately or in combination with microwaves due to the high temperatures generated.*



This appliance is not intended for *use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.*
Children should be supervised *to ensure that they do not play with the appliance.*

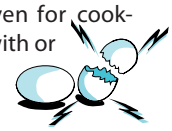
Do not use your microwave *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*

The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

The appliances are not intended *to be operated by means of an external timer or separate remote-control system.*

EGGS

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



PRECAUTIONS

GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

THE APPLIANCE SHOULD NOT BE OPERATED *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

THE VENTILATION OPENINGS *on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

IF YOU PRACTICE OPERATING the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT STORE or use this appliance outdoors.

DO NOT USE this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

DO NOT USE THE CAVITY for any storage purposes.

REMOVE WIRE TWIST-TIES *from paper or plastic bags before placing bag in the oven.*

DEEP-FRYING

DO NOT USE YOUR MICROWAVE oven for deep-frying, because the oil temperature cannot be controlled.

USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

LIQUIDS

E.G. BEVERAGES OR WATER. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

ALWAYS REFER to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

AFTER HEATING BABY FOOD *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.*

This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

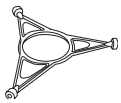
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

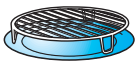
GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.

WIRE RACK

Use the Wire rack with Grill functions.



CONTROL PANEL

DIGITAL DISPLAY
The display includes a 24-hour clock and indicator symbols to tell you the time of day, cooking time, power level, selected food classes and timer status.

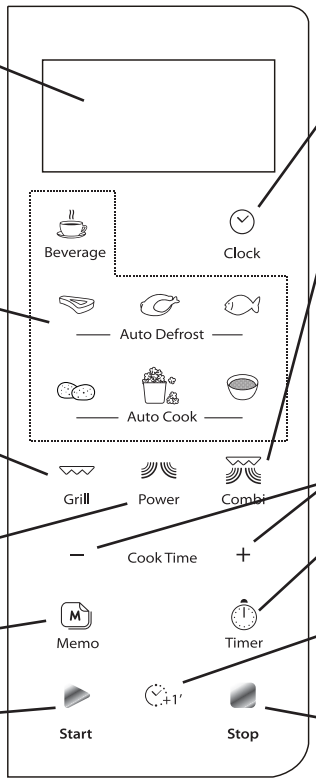
AUTO MENU BUTTON
Provide 3 kinds of Auto Defrost buttons and 4 kinds of Auto Cook buttons. No need to set the power and cooking time.

GRILL BUTTON
Use to select desired grill power level.

POWER BUTTON
Use to set the desired microwave power level.

MEMO BUTTON
Use to recall stored favourite settings.

START BUTTON
Use to start the cooking process.



CLOCK BUTTON
Use to set the 24-hour clock.

GRILL COMBI BUTTON
Use to select Grill Combi function and select grill power level.

+/- BUTTON
Use to increase/decrease the cooking time (In standby mode "-" stand for defrost per time, and "+" stand for defrost per weight.)

TIMER BUTTON
Use to select Timer function.

+1 BUTTON
Use to increase cooking time with 1 minute.

STOP BUTTON
Press to stop or reset any of the oven functions.

START PROTECTION / CHILD LOCK

LOCK: In standby mode, press Stop button for 3 seconds, long beep will signal then Child lock mode will be activated. The keys will be locked at this mode, display show current clock or ":",

Child lock symbol on.

UNLOCK: In Child lock mode, press Stop button for 3 seconds, long beep will signal then the lock is invalid, the keys can be used at this moment and Child lock symbol off.

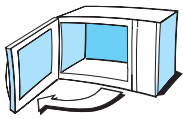
THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released. Else the display will show **"door"**.

door

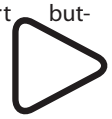
PAUSE OR STOP COOKING

To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 5 minutes.

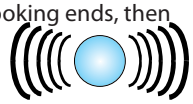


If you don't want to continue cooking:
Remove the food, close the door and press the STOP button.

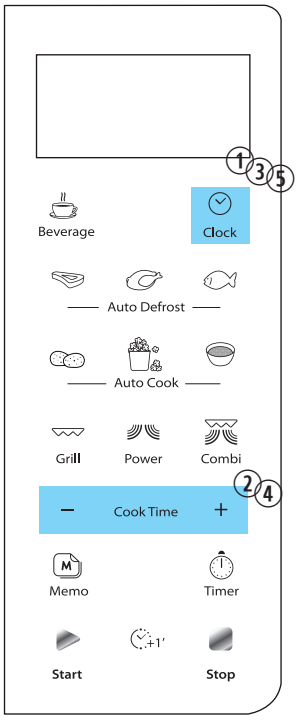
To continue cooking:
Close the door and press the Start button ONCE. The cooking is resumed from where it was paused.
Pressing the Start button TWICE will increase the time by 30 seconds.



A beep will signal once the cooking ends, then it comes to standby mode.



CLOCK



When the appliance is first plugged in or after a power failure, the display will show ":" and a beep will signal.

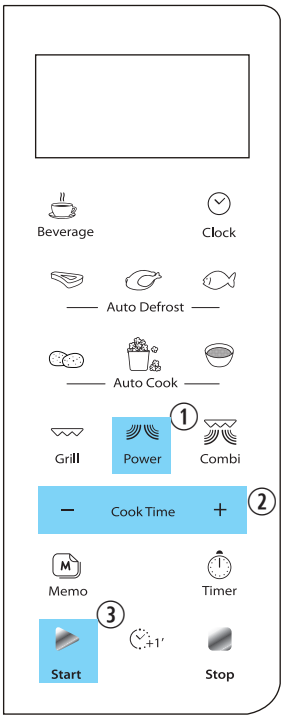
1. **Press the Clock button**, left-hand digit (hours) flicker.
2. **Press "+", "-" button** to set the hours.
3. **Press the Clock button,** two right hand digits (minutes) flicker.
4. **Press "+", "-" button** to set the minutes**.**
5. **Press the Clock button again.**

The clock is set and in operation.

If the clock has not been set after plug in, the clock will shows ":".

During the setting of clock, if you press Stop button, the oven will exit from setting mode and the setting will be invalid.

COOK & REHEAT WITH MICROWAVES

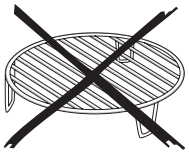


USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. **PRESS THE POWER BUTTON** repeatedly to set the power.
2. **PRESS "+", "-" BUTTON** to set the cooking time.
3. **PRESS THE START BUTTON.**

ONCE THE COOKING PROCESS HAS BEEN STARTED:
THE TIME CAN EASILY BE INCREASED in 30-second steps by pressing the Start button or 1-minute steps by pressing "+1" button. *Each press* increases the time with 30 seconds or 1 minute.

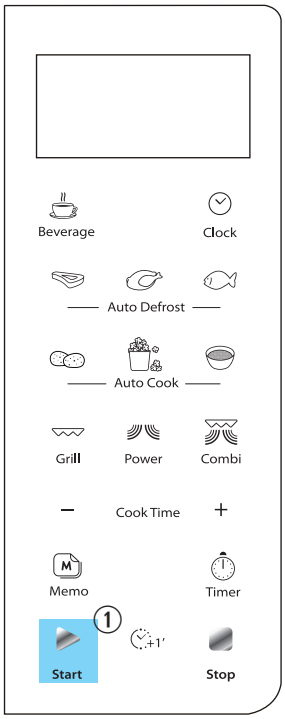
DURING THE COOKING PROCEDURE, the MW power can be shown for 3 seconds by pressing the Power button, then the oven will return to counting down.



CHOOSING POWER LEVEL

MICROWAVES ONLY			
PRESS THE BUTTON	MW PERCENTAGE	DISPLAY	SUGGESTED USE:
1 TIME	100%	P100	**REHEATING OF BEVERAGES,** water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
2 TIMES	75%	P75	**COOKING OF** fish, meat, vegetables etc.
3 TIMES	50%	P50	**MORE CAREFUL COOKING** e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles. Simmering stews, melting butter.
4 TIMES	25%	P25	**DEFROSTING.**

JET START



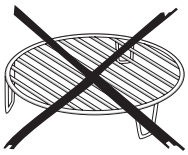
THIS FUNCTION IS USED for quick reheating of food with a high water content such as clear soups, coffee or tea.

1 **PRESS THE START BUTTON.**

THIS FUNCTION AUTOMATICALLY STARTS with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds.

"+1 MINUTE" FUNCTION +1'

IN STANDBY MODE PRESS +1 BUTTON, the oven automatically come to microwave procedure with maximum power (P100), then press Start button to work. Each additional press increases the time with one minute (except for Auto menu)



DEFROST

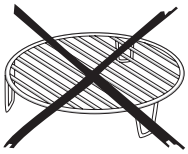
DEFROST PER TIME

1. PRESS "-" BUTTON to select "defrost per time" function**.**
2. PRESS "+", "-" to set cooking time**.**
3. PRESS START BUTTON to start cooking with defrost power (P30).

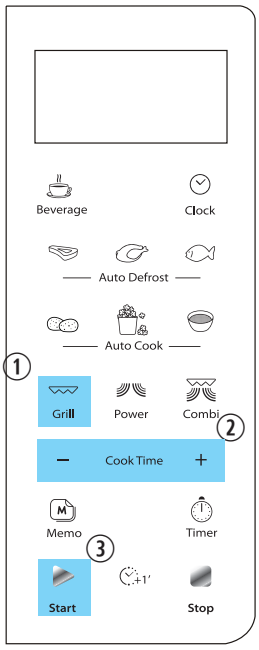
DEFROST PER WEIGHT

1. PRESS "+" BUTTON to select weight**.**
3. PRESS START BUTTON to start cooking.

During the cooking procedure, the weight can be shown for 3 seconds by pressing the "+" button, then the oven will return to counting down.



GRILL



USE THIS FUNCTION TO quickly give a pleasant brown surface to the food.

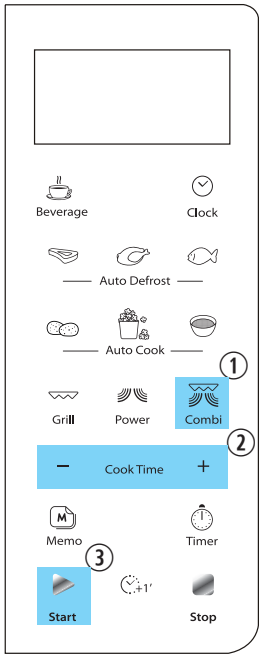
1. **PRESS THE GRILL BUTTON** repeatedly to set grill power.
2. **PRESS "+", "-" BUTTON** to set the cooking time.
3. **PRESS THE START BUTTON.**

ENSURE THAT THE UTENSILS *used are heat resistant and ovenproof before grilling with them.*

DO NOT USE PLASTIC *utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

PRESS THE BUTTON	GRILL PERCENTAGE	DISPLAY
1 TIME	100%	G1
2 TIMES	50%	G2

GRILL COMBI



USE THIS FUNCTION TO cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

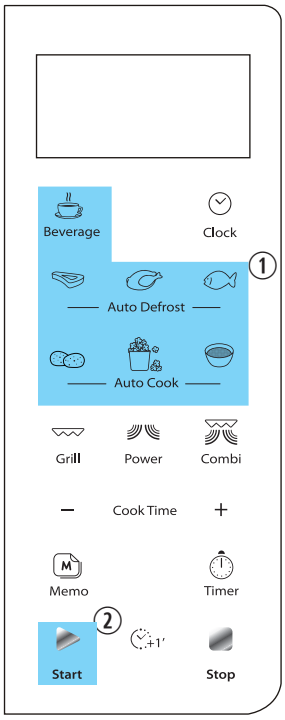
1. **PRESS THE COMBI BUTTON** repeatedly to set the Grill combi power.
2. **PRESS "+", "-" BUTTON** to set the cooking time.
3. **PRESS THE START BUTTON.**

ENSURE THAT THE UTENSILS *used are heat resistant and ovenproof before grilling with them.*

DO NOT USE PLASTIC *utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

GRILL COMBI		
PRESS THE BUTTON	GRILL PERCENTAGE	DISPLAY
1 TIME	100%	C1
2 TIMES	75%	C2
3 TIMES	50%	C3
4 TIMES	25%	C4

AUTO MENU

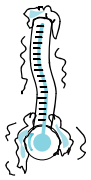


THIS FUNCTION provides you a convenient menu to defrost or cook different foods**.**
THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will automatically calculate the time for defrosting or cooking.

1. **PRESS THE BUTTONS IN AUTO MENU** to select function (Press repeatedly to select amount).
2. **PRESS THE START BUTTON.**

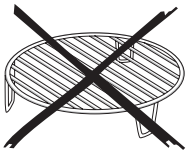
DURING THE COOKING PROCEDURE, the weight can be shown for 3 seconds by pressing the auto button you chose, then the oven will return to counting down.

FROZEN FOODS:
IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.
IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.

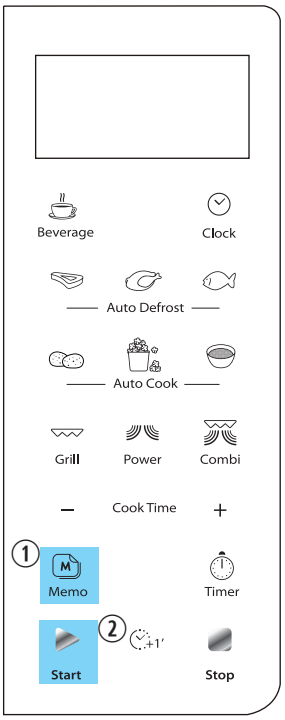


BEVERAGE: 1 CUP IS EQUAL TO 150 ml of beverage.

	AUTO COOK				AUTO DEFROST		
ICON							
FUNCTION	BEVERAGE	POTATO	POPCORN	SOUP	MEAT	POULTRY	FISH
WEIGHT	1CUP	200G	50G	250G	100G	100G	100G
	2CUP	400G	85G	500G	200G	200G	200G
	3CUP	600G	100G	1000G	300G	300G	300G
					450G	450G	450G



MEMORY



The Memory function provides you with an easy way to quickly recall a preferred setting.
The principle of the Memory function is to store whatever setting that is currently displayed.

How to use a stored setting:

1. **Press and keep the Memo button pressed** until an acoustic signal is heard.
2. **Press the Start button.**

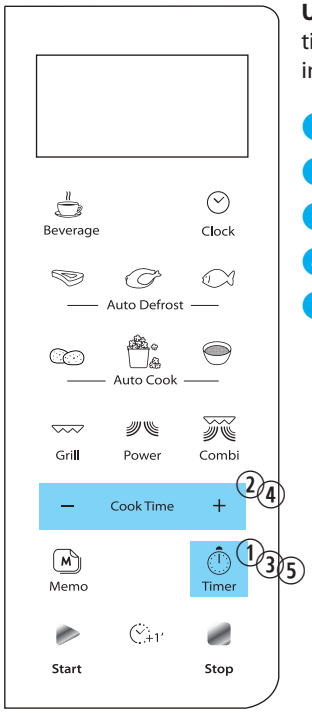
How to store a setting:

1. **Select** any function.
2. **Program** your settings.
3. **Press and keep the Memo button pressed** until an acoustic signal is heard. The setting is now stored. You may reprogram the memory as many times as you wish.

During the cooking procedure, the MW power can be shown for 3 seconds by pressing the Memo button, then the oven will return to counting down.

Note: Memory function can't be used in "Defrost per weight" or Auto menu.

KITCHEN TIMER



USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as letting the dough rise before baking etc.

1. **PRESS THE TIMER BUTTON**, left-hand digit (minutes) flicker.
2. **PRESS "+", "-" BUTTON** to set the minutes.
3. **PRESS THE TIMER BUTTON,** two right hand digits (seconds) flicker.
4. **PRESS "+", "-" BUTTON** to set the seconds**.**
5. **PRESS THE TIMER BUTTON AGAIN**, then the timer is running.

COOKING CHART

The more food you want to cook the longer it takes. A rule of thumb is that double amount of food requires almost double the time.

The lower starting temperature, the longer cooking time is required. Food at room temperature cooks faster than food taken directly from the refrigerator.

If you are cooking several items of the same food, such as jacket potatoes, place them in a ring pattern for uniform cooking.

Some foods are covered by a skin or membrane e.g. potatoes, apples and egg yolks. These food should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting.

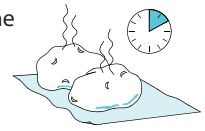
Smaller pieces of food will cook faster than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

Stirring and turning of food are techniques used in conventional cooking as well as in microwave cooking to distribute the heat quickly to the center of the dish and avoids overcooking at the outer edges of the food.

When cooking food of uneven shape or thickness, place the thinner area of food towards the center of the dish, where it will be heated last.

Food with lot of fat and sugar will be cooked faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water.

Always allow the food to stand for some time after cooking. Standing time always improves the result since the temperature will then be evenly distributed throughout the food.



TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Chicken (whole)	1000 g	100%	18 - 20 min.	5 - 10 min.	Turn the chicken midway thru cooking. Check that the meatjuice is uncolored when the cooking is finished.
Chicken (fillets or pieces)	500 g		8 - 10 min.	5 min.	Check that the meatjuice is uncolored when the cooking is finished.
Bacon	150 g		3 - 4 min.	1 - 2 min.	Place on kitchen paper, on a plate, in 2 or 3 layers and cover with more kitchen paper.
Vegetables (fresh)	300 g		3 - 4 min.	1 - 2 min.	Cook covered and add 2 tbs salt.
Vegetables (frozen)	250 - 400 g		3 - 4 min. 5 - 6 min.	1 - 2 min.	Cook covered
Jacket potatoes	1 pc 4 pcs		4 - 6 min. 12 - 15 min.	2 min. 5 min.	Prick with fork. (1 pc = 250 g). Turn midway thru cooking.
Meat (loaf)	600 - 700 g	75%	12 - 14 min.	5 min.	
Fish (whole)	600 g		8 - 9 min.	4 - 5 min.	Score the skin and cook covered.
Fish (steaks or fillets)	400 g		5 - 6 min.	2 - 3 min.	Place with thinner parts towards the center of the plate. Cook covered.

REHEATING CHART

As in traditional cooking methods, food reheated in a microwave oven must always be heated until piping hot.

The best results are achieved if the food is arranged with the thicker food to the outside of the plate and the thinner food in the centre.

Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.

When reheating stews or sauces it is better to stir once to distribute the heat evenly.

Covering the food helps to keep the moisture inside the food, reduces spattering and shortens the reheating time.

When reheating frozen food portions follow the manufactures instruction on the package.

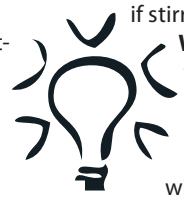
Food which cannot be stirred, like gratin is best reheated on P75.

Some minutes standing time will make sure the temperature is evenly distributed throughout the food.

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Plated meal	300 g 450 g	100%	3 - 5 min. 4 - 5 min.	1 - 2 min.	Cover the plate
Rice	2 dl 6 dl		1 - 2 min. 3 - 4 min.	1 min. 2 min	Cover the dish
Meat balls	250 g		2 min.	1 - 2 min.	Heat uncovered
Beverage	2 dl		1 - 2 ½ min.	1 min.	Put a metal spoon in the cup to prevent overcooking.
Soup (clear)	2½ dl		2 - 2 ½ min.	1 min.	Reheat uncovered in a soup plate or bowl.
Milkbased soups or sauces	2 ½ dl		3 - 4 min.	1 min.	Do not fill the container more than 3/4. Stir once during heating.
Hot dogs	1 pc 2 pcs	75%	½ - 1 min. 1 - 1 ½ min.	1 min.	
Lasagna	500 g		5 - 6 min.	2 - 3 min.	

DEFROSTING CHART

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).
The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.
Separate pieces as they begin to defrost. Individual slices defrost more easily.
Shield areas of food with small pieces of aluminiumfoil if they start to become warm (e.g. chicken legs and wing tips).



Turn large joints halfway through the defrosting process.
Boiled food, stews and meat sauces defrost better if stirred during defrosting time.
When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Roast	800 - 1000 g	25%	20 - 22 min.	10 - 15 min.	Turn halfway thru defrosting.
Minced meat	500 g		8 - 10 min.	5 min.	Turn halfway thru defrosting. Separate thawed parts.
Chops, cutlets, steaks	500 g		7 - 9 min.	5 - 10 min.	Turn halfway thru defrosting.
Chicken (whole)	1200 g		25 min.	10 - 15 min.	Turn halfway thru defrosting.
Chicken pieces or fillets	500 g		7 - 9 min.	5 - 10 min.	Turn / separate halfway thru defrosting. Shield wingtips and legs with foil to prevent overheating.
Fish (whole)	600 g		8 - 10 min.	5 - 10 min.	Turn halfway thru defrosting and shield the tail with foil to prevent overheating.
Fish (steaks or fillets)	400 g		6 - 7 min.	5 min.	Turn halfway thru defrosting. Separate thawed parts.
Loaf of bread	500 g		4 - 6 min.	5 min.	Turn halfway thru defrosting.
Rolls & Buns	4 pcs (150 - 200 g)		1 ½ - 2 min.	2 - 3 min.	Place in a ring pattern.
Fruit & Berries	200 g		2 - 3 min.	2 - 3 min.	Separate during defrosting.

GRILLING CHART

The Grill function is excellent for browning the food after cooking with microwaves.

The Wire rack may be used to move foods closer to the grill element for quicker browning.

Place thin foods such as toasts and sausages on the wire rack and cook with grill only.

Thicker foods such as gratins and chicken; Cook with microwaves first and then allow the grill to brown the top surface in order to put some colour to it.

You may place vessels or gratins directly on the Glass turntable.

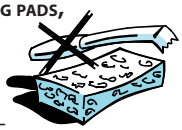
TYPE OF FOOD	AMOUNT	SETTING	TIME	HINTS
Cheese toast	3 pcs	Grill	4 - 5 min.	Place on wire rack
Pommes duchesse	2 portions		6 - 8 min.	Place dish on the wire rack.
Sausages (100 g / pc)	2 - 3 pcs		10 - 12 min.	Place on the wire rack. Turn midway thru cooking.
Chicken pieces	1000 g	100% mw then 100% grill	13 - 15 min. 8 - 9 min.	Place with skin up in a dish.
Potatoe gratin	4 portions		18 - 20 min. 5 - 6 min.	Place vessle on the turntable.
Lasagna (frozen)	500 g	75% mw then 100% grill	18 - 20 min. 5 - 6 min.	Place vessle on the turntable.
Fish gratin (frozen)	600 g		15 - 18 min. 5 - 7 min.	Place vessle on the turntable.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, ***abrasive cleansers,*** *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.* ***Do not spray*** *directly on the oven.*



At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

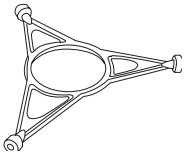
Do not use steam cleaning appliances when cleaning your microwave oven.

The oven should be cleaned regularly and any food deposits removed.

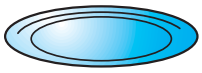
The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

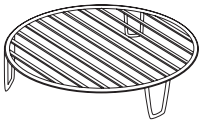
Turntable support.



Glass turntable.



Wire rack.



TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

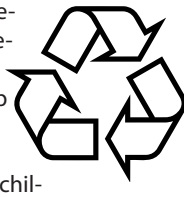
This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

Service only to be carried out by a trained service technician.
It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.
Do not remove any cover.

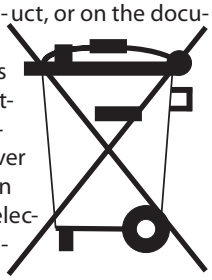
ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

IN ACCORDANCE WITH IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

TEST	AMOUNT	APPROX. TIME	POWER LEVEL	CONTAINER
12.3.1	750 g	10 min.	100%	Pyrex 3.220
12.3.2	475 g	5 min.	100%	Pyrex 3.827
12.3.3	900 g	14 min.	100%	Pyrex 3.838
13.3	500 g	Autodefrost		Place on turntable

TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Power Input	1100 W
Fuse	10 A (UK 13 A)
MW output power	700 W
MWD208 Grill	650 W
MWD308 Grill	800 W
Outer dimensions (HxWxD)	285 x 456 x 359
Inner dimensions (HxWxD)	196 x 292 x 295

4 6 1 9 6 5 2 7 4 5 2 3

GB

Whirlpool is a registered trademark of Whirlpool, USA